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Japanese Published Unexamined Patent Application (A) No. 12-166533, published June 20, 2000; Application Filing No. 10-352471, filed December 11, 1998; Inventor(s): Saburo Hirayama et al.; Assignee: Asahi Beer Corporation; Japanese Title: Brewed Wine and Manufacturing Method Therefor

BREWED WINE AND MANUFACTURING METHOD THEREFOR

CLAIM(S)

1) A brewed wine with a green tea flavor characterized by use of a green tea powder and/or green tea powder suspension for its material.

2) A method to manufacture a brewed wine characterized of being comprised of a step of mixing a green tea powder and/or green tea powder suspension in the stored wine or brewing solution.

3) A method to manufacture a brewed wine, as cited in Claim 2, wherein said green tea powder and/or green tea suspension is added by the amount of 2 – 4 g (the weight of powder) relative to the 1 liter of brewed wine.

DETAILED DESCRIPTION OF THE INVENTION

(0001)

(Field of Industrial Application)

The present invention pertains to a brewed wine having a flavor of green tea powder and its manufacturing method.

(0002)

(Prior Art)

In recent years, people have significantly diverse preferences for wines made of malt. For example, there is foamed wine with a color and a flavor added. Patent application for the foamed wines having a tea flavor are, for example, as follows: “Method to Manufacture Healthy Beer” in Japanese Unexamined Patent Application 07-289230; “Brewed Wine and Its Manufacturing Method” in Japanese Unexamined Patent Application 10-52250; “Method to Manufacture Foamed Wine with Tea Flavor” in Japanese Unexamined Patent Application 10-179121”; “Method to Manufacture Foamed Wine with Tea Flavor” in Japanese Unexamined Patent Application 10-179118; “Method to Manufacture Foamed Wine with GreenTea and Saururaceae Flavors” Japanese Unexamined Patent Application in 10-179113; “Method to Manufacture Foamed Wine with

Black Tea Flavor” in Japanese Unexamined Patent Application 10-179113.

With these foamed wines with tea flavor, an extract of tea is merely added in the process of brewing, but the foamed wine, wherein the tea leaves are ground into powder to emphasize the taste of tea, has yet to be disclosed.

Also, there is a problem that adding a tea powder in the process of manufacturing a beer does not even permeate the tea powder flavor into it.

(0003)

The present invention attempts to present a green tea-flavored brewed wine, wherein the green tea powder flavor is evenly permeated in the entire beverage by adding a green tea powder in the process of manufacturing a beer.

(0004)

(Problems of the Prior Art to Be Addressed)

The present invention presents a brewed wine with a green tea flavor characterized by use of a green tea powder or green tea powder suspension. It also presents the method for manufacturing the brewed wine with a green tea flavor characterized by mixing the green tea powder or green tea powder suspension in stored wine or its brewing solution. In the method of manufacturing the brewed wine with a green tea powder flavor, the amount

of green tea powder or its suspension is 2 – 4 g (by weight of tea powder) relative to 1 liter of brewed wine.

(0005)

The manufacturing method for a brewed wine is comprised of: a step of mixing a malt, a subsidiary material, and a brewing solution and of heating them to produce a sugar; a step of filtering the malt juice and of boiling after adding a hop; a step of brewing after adding a yeast to the boiled and cooled malt; a step of fermenting the beer at a low temperature and of brewing. However, the steps other than those may be contained depending upon the brewed wine to be manufactured.

(0006)

For the tea powder used in the present invention, general ground green tea leaves can be used. The amount to be added can be adjusted depending upon the brewed wine to be manufactured, therefore, is not limited to a specific amount. The times to be added can be multiple times in the process from the wine-storing step to the brewing step or can be only once. The time point to add the tea powder can be, for example, at the time point when the wine storing begins after the wine is transferred from the fermentation tank to the storing tank following the fermentation step. Or the

tea powder can be added to the stored wine beer after a specific period of storing, or it can be added in the middle of brewing.

(0008)

To evenly disperse the added tea powder or tea powder suspension in the brewed wine beer and/or the brewed beer, it can be agitated by a carbon dioxide gas, a cock on the bottom of a tank, or sampling cock.

(0009)

The stored wine beer or brewed beer with the green tea powder added is carbonated, filled in a keg without filtering to keep the tea flavor while keeping the yeast, and then is delivered.

(0010)

(Embodiment Example)

The embodiment example of the present invention is explained.

Example 1

A light colored malt 160 kg, auxiliary material, and preparation water were put in a preparation tub. By the conventional beer brewing method, a maishe [A literal translation was provided for not being located in dictionaries] was formed in the preparation tub and filtered. The malt juice was fed into a kiln for boiling and boiled by adding the hop 470 g. The hot malt was cooled and fermented by adding a yeast. The fresh beer after

fermented was transferred to the wine storage tank and the green tea powder 4 kg was added to the brewing solution. Then, this beer was stored for 5 days, and on 6th day, the green tea powder 500 g was further added to and suspended in the stored beer, followed by agitation for homogenization by a cock on the bottom of the tank or a sampling cock. It was further stored, and after storing for 13 days, the green tea powder 200 g was added and agitated. It was brewed after storing and brewed wine with a green tea powder was manufactured.

(0011)

Example 2

A light-colored malt 160 kg, auxiliary material, and preparing water were put in a tub. And by the conventional beer brewing method, a mishe was formed in the preparation tub, and filtered. The malt juice was fed into a boiling pot and boiled by adding a hop 470 g. The hot malt juice was cooled, and fermented by adding a yeast. The fresh beer after fermented was transferred to the wine storage tank, and the green tea powder 2 g was suspended in brewing solution and added. Next day, the suspension containing 1 kg of green tea powder was added to the stored wine beer, agitated for homogenization by a cock on the bottom of the tank and

sampling cock. This was further stored and brewed to manufacture the brewed wine with a green tea powder.

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(54) FERMENTED LIQUOR AND ITS PRODUCTION

(57)Abstract:

PROBLEM TO BE SOLVED: To provide a fermented liquor having a powdered tea taste by adding fine powder of powdered tea to beer to make the powdered tea taste uniformly distributed in the producing process and its producing method.

SOLUTION: This fermented liquor having powdered tea taste is characterized by using fine powder of powdered tea and/or a suspension of powdered tea as a raw material.

Furthermore, in a production of the brewage, the fine powder of powdered tea and/or a suspension of powdered tea in an amount of 2-4 g reduced to fine powder of powdered tea per 1 L of a brewage is blended to a stored sake and/or a solution in aging.

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